



<https://internsschool.online/job/brusters-real-ice-cream-internship-summer-program-for-undergraduates/>

Bruster's Real Ice Cream Summer Internship 2025 Program For Students

Description

Bruster's Ice Cream, a leading ice cream franchise, is offering a unique opportunity for ice cream lovers to gain hands-on experience in the world of ice cream making. The Bruster's Ice Cream Internship in Bridgewater is designed to provide a fun and educational experience for students who are passionate about ice cream and want to learn more about the art of making it.

Responsibilities

As an intern, you will be responsible for assisting in the day-to-day operations of the ice cream shop, including preparing and serving ice cream, managing inventory, and maintaining cleanliness and sanitation standards. You will also be responsible for interacting with customers and providing excellent customer service.

Qualifications

To be eligible for the Bruster's Ice Cream Internship in Bridgewater, you must be enrolled in a culinary program or have recently graduated from such a program. You must also have a passion for ice cream and a desire to learn and grow in the field.

Job Benefits

The Bruster's Ice Cream Internship in Bridgewater offers a wide range of benefits, including:

1. Hands-on training and experience in a real-world ice cream shop.
2. Exposure to a wide range of ice cream flavors and recipes.
3. Networking opportunities with experienced ice cream makers and business owners.
4. A competitive stipend for the duration of the internship.

Contacts

For more information about the Bruster's Ice Cream Internship in Bridgewater, please contact the Bruster's Ice Cream corporate office at info@brusters.com or visit their website at www.brusters.com/internship.

Hiring organization
Bruster's Real Ice Cream

Employment Type
Intern

Duration of employment
6 months

Industry
Restaurant

Job Location
Bridgewater, Pennsylvania, USA,
15009, Bridgewater, Pennsylvania,
USA

Working Hours
8

Base Salary
10

Date posted
August 13, 2025

Valid through
24.04.2027

Experience

While previous ice cream making experience is not required for the Bruster's Ice Cream Internship in Bridgewater, it can be beneficial. Candidates with previous

experience may have a better understanding of ice cream making techniques, which can be helpful in the program.

Skills

To succeed in the Bruster's Ice Cream Internship in Bridgewater, you will need to have the following skills:

1. Attention to detail: Ice cream makers must be able to follow recipes and measure ingredients accurately, and ensure the quality and consistency of the ice cream.
2. Creativity: Ice cream makers must be able to come up with new and innovative ice cream flavors and recipes.
3. Communication: Ice cream makers must be able to communicate effectively with customers and other ice cream makers.
4. Time management: Ice cream makers must be able to manage their time effectively to ensure that ice cream is prepared and served on time.